Item # _____

C.S.I. Section 11420

GHF91 SERIES

HEAVY DUTY GAS RANGE MATCH FRYERS

☐ **GHF91G** Standard millivolt control.

STANDARD FEATURES

- Stainless steel front, front top ledge and sides.
- 6" adjustable nickel plated, noncorrosive legs.
- 1¼" diameter front gas manifold.
- Stainless steel fry tank, 35 lb. capacity.
- 1" full port ball type drain valve.
- Four 30,000 BTU/hr. cast burners with pilot ignition system, 120,000 BTU/hr. total input.
- Four heat exchanger tubes positioned for easy cleaning.
- Thermostat adjusts from 200° to 400°F.
- Hi-limit shut-off.
- Twin fry baskets with plastic coated handles.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Stainless steel finishing back panel.
- ☐ Cap and cover manifold end(s).
- ☐ 1⅝" stainless steel toe base - 31⅝" working height. Not available with filter ready option.
- ☐ Stainless steel dolly frame with casters, up to 102" wide. Not available with filter ready option.
- ☐ Set of four 5" diameter casters, two locking.
- ☐ ¾" rear gas connection.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- ☐ Extra set of twin baskets. (6½"w x 13¼"l x 5½"d.)
- ☐ Large single basket. (13"w x 13¼"l x 5½"d.)
- ☐ Gas pressure regulator (specify size and type of gas).
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

SPECIFICATIONS:

35 lb. capacity heavy duty gas range match fryer, Vulcan-Hart Model No. GHF91G with millivolt control system. Temperature adjusts from 200° to 400°F. Stainless steel front, front top ledge and sides. 6" adjustable nickel plated, noncorrosive legs. 1¼" diameter front gas manifold. Stainless steel fry tank with 1" full port drain valve. Four 30,000 BTU/hr. cast burners with pilot ignition system, 120,000 BTU/hr. total input. Four heat exchanger tubes positioned for easy cleaning. Hi-limit shut-off. Twin fry baskets with plastic coated handles.

Exterior dimensions: 17"w x 39⅛"d x 36" working height on 6" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODELS: GHF91 SERIES Heavy Duty Gas Range Match Fryers

A2780 ISO9001 Vulcan-Hart Co.

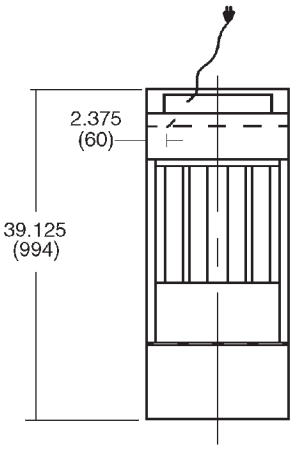
VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

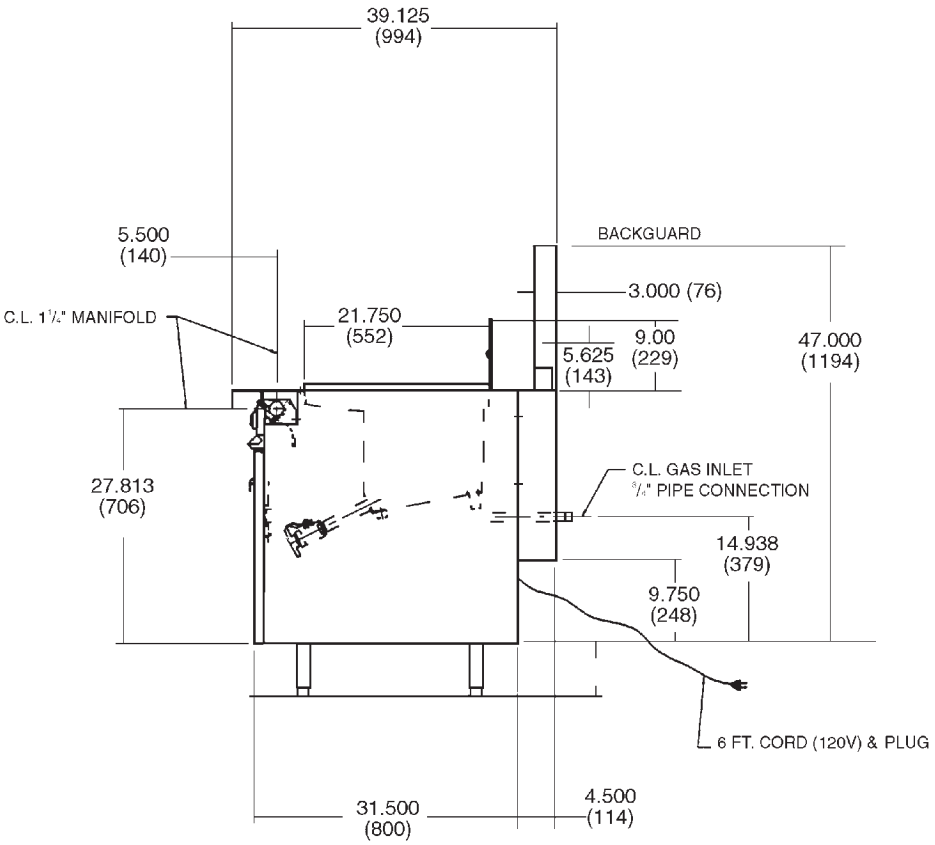
GHF91 SERIES

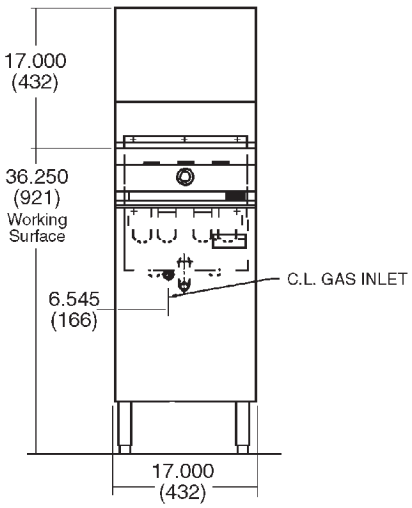
HEAVY DUTY GAS RANGE MATCH FRYERS

IMPORTANT

1. A gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. All models require a 6" clearance at both sides and rear adjacent to combustible construction.
5. For proper flueing, a backguard must be installed with each unit.
6. This appliance is manufactured for commercial installation only and is not intended for home use.







Overall Width	Overall Depth	Working Height	Fry Tank Opening Width	Fry Tank Opening Depth	Fry Compound Capacity	BTU/hr.	Approx. Shp. Wt. lbs./kg
17"	39 1/8"	36"	15"	14"	35 lbs.	120,000	225/102

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

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